

Desserts

BISCOFF TIRAMISU With mascarpone cream and layers of espresso soaked biscuit and white chocolate shavings. Allergens: 6 Wheat, 7.	7.50
MANGO PANNACOTTA With roasted mango jelly, coconut and mint. Allergens: 7.	7.50
BLACK FOREST TRIFLE With macerated dark cherries, chocolate and date brownie, toffee and hazelnut cream. Allergens: 5 Hazelnut, 6 Wheat, 7, 11.	7.50
SCUP GELATO Wexford made ice cream, strawberry, malteser and mint ice cream with dark chocolate and whipped cream. Allergens: 7, 11.	7.50



KIDS MENU

STARTERS

FRESH FRUIT SALAD (GF) Strawberries, melon and berries with out without natural yoghurt. Allergens: 7.	4.50
OVEN BAKED FLATBREAD With mozzarella cheese, rosemary and garlic. Allergens: 6 Wheat, Semolina, 7.	4.50
SOUP OF THE DAY Served with bread sticks. Allergens: 6 Wheat, 7.	4.50

MAINS

We can do Gluten Free
Penne or Pizza Base

MARGHERITA PIZZA With tomato sauce and mozzarella. Add any topping. Allergens: 6 Wheat, Semolina, 7.	6.50
PERFECT PASTA Penne pasta with cheese, tomato sauce or bolognese. Allergens: 6 Durum Wheat, 7, 11.	6.50
CHICKEN GOUJONS Served with hand cut chips. Allergens: 6 Wheat, 7.	6.50

DESSERTS

SELECTION OF DAIRY ICE CREAM With chocolate sauce. Allergens: 6 Wheat (in wafer), 7.	5.50
BAMBINO SUNDAE Strawberries, vanilla ice cream, whipped cream and cake. Allergens: 6 Wheat, 7.	5.50
BROWNIE Warm chocolate brownie with vanilla ice cream and chocolate sauce. Allergens: 6 Wheat, 7.	5.50

Farina

*Authentic Neapolitan Cuisine
using only the finest ingredients
from Southern Italy*



Farina

We make every effort to be very sensitive, accommodate lifestyle choice, understand dietary requirements and highlight them on our menu, just let us know and we will help you through your choices. With that in mind, we cant get to a flour free environment (its in the air as we toss our pizzas) and it is simply not possible for us to guarantee that our busy kitchen is 100% allergen free.

GF Gluten free, AC this dish is adaptable to GFV Vegetarian, VV Vegan and Vegetarian.

Starters

ANTIPASTO MISTO (AC)	13.85
Selection of cured meats, cheese and grilled vegetables, served with flat bread. Allergens: 6 Wheat, 7, 9.	
BRUSCHETTA AL POMODORO (AC) (V)	10.50
Grilled sourdough with marinated vine tomatoes, shallot, garlic, torn basil and parmesan shavings. Allergens: 6 Wheat, 7.	
SPAGHETTI AGLIO, OLIO E PEPPERONCINO (V)	10.25
Spaghetti with garlic, extra virgin olive oil, chillies and fresh parsley. Add Tiger prawns - 2.50. Allergens: 1 Prawns, 6 Wheat, Durum Wheat, 7, 11.	
CAPRESE CON PROSCIUTTO (AC)	10.50
Mini mozzarellas, Italian cured ham, basil and honey pesto, cherry tomatoes and flat bread. Allergens: 5, 6 Wheat, 7.	
SOUP OF THE DAY (V) (AC)	12.50
Roast vegetable soup served with warm rosemary and sea salt flatbread. Allergens: 6 Wheat, 7, 12.	
BRUSCHETTA CON GAMBERI	12.50
Toasted ciabatta, garlic and chilli Tiger prawns, 'nduja mayonnaise and rocket leaves. Allergens: 1 Prawns, 2, 3, 6 Wheat, 7.	
CHICKEN CAESAR (AC)	10.50
Baby gem lettuce with smoked chicken, pancetta, rustic croutons, parmesan shavings and Caesar dressing. Allergens: 6 Wheat, 7, 11.	
BRESAOLA E GRANA (AC)	10.50
Artisan cured beef served with grilled vegetables, grana shavings, balsamic reduction and flat bread. Allergens: 6 Wheat, 7, 9.	

Allergy Advice/Allergy Requirements

1 - Crustacean, 2 - Mollusc, 3 - Fish, 4 - Peanuts,
5 - Nuts, 6 - Gluten, 7 Milk and Dairy, 8 - Soya,
9 - Sulphates, 10 - Sesame Seeds, 11 - Eggs,
12 - Celery amd Celeriac, 13 - Mustard, 14 - Lupin.

Main Course

RISOTTO ALL PESCATORA (GF)	17.50
Prawns, mussels, squid and clam risotto, tomato bisque, garlic, chilli and garden herbs. Allergens: 1 Prawns, 2 Clams, 3, 7.	
STEAK OF THE DAY (GF)	32.50
Chef's Special. Served with Chianti reduction, roast vegetables and house cut chips. Allergens: 9.	
POLLO AL MARSALA (GF)	17.50
Chicken breast escalopes, cooked in Marsala wine and cream, mushroom and broccoli robe served with house cut chips. Allergens: 6 Wheat, 7, 9.	
FISH OF THE DAY (GF)	17.50
Saute fish of the day served with a choice of chips or baby potatoes and farm fresh vegetables-allergen can be provided by our members of staff.	

Pasta

All pasta dishes are available as Gluten free.

CARBONARA	16.95
Fresh spaghetti with pancetta, onion, cream, egg and parmesan. Allergens: 6 Wheat, Semolina 7 ,11.	
PENNE POLLO	17.50
Chicken, 'nduja sausage, courgettes, sun dried tomato and tarragon cream. Allergens: 6 Wheat, Durum Wheat, 7.	
RAVIOLI RICOTTA AND SPINACH (V)	16.50
Cooked with roast peppers, mushroom, garden peas, slightly spicy tomato sauce with torn basil. Allergens: 6 Wheat, 7.	
PAPPARDELLE BOLOGNESE	16.95
Beef ragout with celery, carrots and onion in tomato sauce with aged parmesan. Allergens: 6 Wheat, Durum Wheat, Semolina, 7.	
ORECCHIETTE PRIMAVERA (V)	16.50
Olives, capers, artichoke, friarielli, cherry tomatoes, Percorino shavings and rocket salad. Allergens: 6 Wheat, 7, 9.	

Side Orders

Chips	4.50
Boiled Baby Potatoes	4.50
Flatbread with or without cheese	4.50
Allergens: 6 Wheat, Semolina, 7.	
Rocket Salad with tomatoes and parmesan.	4.50
Allergens: 7, 9.	
Wood fired vegetables	4.50

Pizza

All our pizzas are available with a choice of our house crust or our gluten free crust.

MARGHERITA (V)	14.50
Mozzarella and roast vine tomato sauce. Allergens: 6 Wheat, Semolina, 7.	
CAPRICCIOSA	15.50
Mozzarella, ham, mushroom, sweetcorn, and chicken. Allergens: 6 Wheat, Semolina, 7.	
BIANCA	15.50
Pancetta, mozzarella, mushroom, spinach, egg, parmesan (white pizza). Allergens: 6 Wheat, Semolina, 7, 11.	
MIMOSA	15.50
Wood fired chicken, mozzarella, artichoke and peppers. Allergens: 6 Wheat, Semolina, 7.	
WEXICANA	15.50
Beef brisket, mozzarella, jalapeños, onion, tomato salsa, mascarpone. Allergens: 6 Wheat, Semolina, 7.	
VEZUVIO	15.50
Spicy salami, mozzarella, mushroom, friarielli and onion. Allergens: 6 Wheat, Semolina, 7.	
VEGANA (VV)	15.50
Friarielli, cherry tomatoes, fire roasted peppers, olives and vegan cheese. Allergens: 6 Wheat, Semolina, 7, 8.	
RUCOLA AND PARMHA HAM	15.50
Parma ham, mozzarella, balsamic and cherry tomatoes with rocket and parmesan. Allergens: 6 Wheat, Semolina, 7, 9.	
GAMBERI ZUCCHINI	16.00
Courgettes, mozzarella, prawns and spicy 'nduja sausage. Allergens: 1 Prawns, 6 Wheat, Semolina, 7.	

Extra Toppings

Ham, chicken, beef brisket, 'nduja sausage, parma ham, sweetcorn, mushroom, cheery tomatoes, grilled vegetables, jalapeños, red onion, friarelli.

2.00 each



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